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HELPFUL HINTS

FOR THE

HOUSEHOLD
AND ELSEWHERE.

CONDUCTED BY DOROTHY.

A Western Wife.

She walked behind the lagging mules
That drew the breaker thro' the soil;
Hers were the early rising rules,
Hers were the eyes of wifely toil.

The smitten prairie blossom'd fair,
The sod home faded from the scene;
Firm gables met the whispering air,
Deep porches lent repose serene.

But with'ring brow and snowy tress,
Bespeak the early days of strife;
And there's the deeper wrought impress
The untold pathos of the wife.

O western mother! in thy praise
No artist paints nor poet sings,
But from thy rosary of days,
God's angels shape immortal wings!
—Will Chamberlain in National Magazine.

**WHEN THE KETTLE HUMS
ALL DAY.**

The Housewife Concocts Soups and
Stews That Require Long,
Slow Cooking.

February is a fairly good month for
making intimate acquaintance with the
cookstove and its possibilities. Unless
one is using gas, there is an all day
fire, which invites utilization in the
coction of savory soups and stews,
requiring long, slow cooking, that would
be both an extravagance and hardship
in the sweltering summer time.

If dependent upon gas, use for any long-
continued boiling the simmer burner,
which will keep a large kettle full at
the boiling point. It is necessary to keep
two kettles going, put the sheet iron lid
or asbestos griddle over one of the
medium sized burners, and both kettles
can be accommodated over the same
burner. There is dollars difference in
the gas bills each month, as managed
by a careful housewife, and misman-
aged by a careless, extravagant servant.
But this is another story. Among the
stews, potpies, frittatas and dumplings
suited to this season the following are
specially worth mentioning.—Veal Pot-
pie.—Order about three pounds of veal
from the shoulder, knuckle or other
cheap piece, that has but little fat
about it. Wipe the meat with a damp
cloth, season with salt and pepper, and
dredge lightly with flour. Cook a little
fat salt pork in the bottom of a stew-
ing kettle, or best of all, a shallow,
round-bottomed pot, known as a Scotch
broth kettle, and as soon as the fat is
fried out and smoking hot, add the
meat. Turn and brown on both sides,
taking pains not to let it blacken. A
small onion sliced fine should also be
brownied at the same time as the meat.

When a good rich color, cover the
meat completely with boiling water
and stand back on the stove, where it
will simmer gently for two hours, or
until thoroughly tender. Then prepare
dumplings according to the following
rule: Sift together one pint unsifted
flour, one-half teaspoon of salt, one
teaspoonful sugar, and a teaspoonful
of butter, then wet with one small cup of
milk. Now drop the batter in large
spoonfuls on the meat, taking pains
not to let them fall into the gravy,
which should have been somewhat re-
duced, while the meat was cooking.
Do not let the dumplings fall too deep in
the gravy, else they will be heavy.
Cover closely and boil steadily ten
of twelve minutes. Arrange the dum-
plings around the edge of a hot platter,
and put meat in the center. Dissolve a
tablespoon and a half of flour in cold
water and stir into the gravy. Let it

cook until smooth and thickened, sea-
soning more highly if needed, and strain
over the meat. If desired, a small cup
of cream or a tablespoon of butter may
be added to the gravy just before serv-
ing.

Home Corned Beef and Its Cooking.—
A piece of plain corned beef, properly
boiled, pressed and cut in delicate thin
slices and served with catsup or an must-
ard is an excellent dish served either
hot or cold. That it is not held in as
high repute in this country as in Eng-
land is due to the fact that the corn-
ing is often done by inferior butchers, whose
practice it is to corn their meat in order
to save it when it is on the verge of
spoiling. An English housewife sees to
the corn- ing of her own meat, beef,
tongue or fresh shoulder or pork, and
the result is satisfactory. Another rea-
son why corned beef is not satisfactory
in this country is that it has been cooked
too fast and the muscles reduced to
leathery strings instead of becoming ten-
der and juicy. A reliable corned beef
pickle is made in this way: Put into
five gallons of boiling water one gallon
rock salt, four ounces saltpeter and a
pound and a half of brown sugar. Stir
until dissolved without boiling again.
Let it stand until morning, then strain
and put in the beef tongue or shoulder.
The beef should stay in at least a day
for every pound and a tongue three
weeks. The meat should be turned ev-
ery day.

The rump of the animal is the portion
chosen by most American cooks because
there is little waste in it, and there is a
large portion of lean to the fat. The
English housewife prefers the brisket or
plate pieces, which are composed of
layers of juicy lean and fat. These pieces
cost just about half of what the butcher
charges for the rump. A ten-pound brisk-
et of flat ribs is the best joint for boil-
ing. If you have corned it yourself you
can put it at once into boiling water,
then allow the meat to come slowly to
the boiling point again, push back on
the fire and simmer gently for five or
six hours for a piece of seven or eight
pounds. If the meat has been in corn
some time and is very salt, put over in
cold water instead of boiling, then pro-
ceed in the same way. When tender
enough so that the bones slip out easily,
put into a small wooden press, such as
you can buy for ten or fifteen cents. Af-
ter the meat is pressed immerse in the
liquor in which the meat was cooked
and let stand until cold to insure its be-
ing juicy as well as firm. If you have
no press, put a weight on the meat in
the kettle in which it was cooked and
let it stand until thoroughly cold.
When this is accomplished, glaze and
serve cold.

Home-made Sausages.—Not every
housewife realizes that she can make
sausage at home quite as easily as corn
beef pickle and be sure of having it pure
and undefiled by unknown and unwhole-
some ingredients. Of sweet fresh pork
take two-thirds lean and one-third fat,
and for every ten pounds of pork allow
one pound of beef. Chop or grind fine,
and mix thoroughly. Spread on a
clean table and sprinkle the seasoning
over the meat. For every ten pounds
of meat allow one-quarter pound of
salt, one ounce pepper and one-half
ounce sage. Some prefer less pepper
and a little cayenne. Mix and knead
thoroughly, then crowd the meat into
salt bags washed in strong salt and
water and dried before filling. Use a
potato masher to pack in the bags,
then tie and keep in a cool place. When
ready to use, slit the end of the bag,
turn back, cut off the meat in slices and
fry.

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We know what all good doc-
tors think of Ayer's Cherry
Pectoral. Ask your own doc-
tor and find out. He will tell

**Cherry
Pectoral**

you how it quiets the tickling
throat, heals the inflamed
lungs, and controls the
hardest of coughs.

Ayer's Cherry Pectoral is well known in
our family. We think it is the best medicine
in the world for coughs and colds.
Katie Parkinson, Petaluma, Cal.
Dec. 30, 1900. All druggists.

for
Hard Coughs

One of Ayer's Pills at bedtime will
hasten recovery. Gently laxative.

Jellied Meat.—An appetizing and inex-
pensive cold cut that can be kept on
hand for a long time in the winter is
this made of beef and pig's feet: Get
from the butcher four pig's feet with
legs to the first joint, and a shank of
beef of about the same weight, sawed
and cut. Boil the pig's feet in a pot of
water without salt, until the bones
fall out, then lift the meat from the
liquor and set away to cool. Strain the
liquor into a jar, and the next morning
remove all the grease from the top. At
the same time you are cooking the pig's
feet boil the shank of beef in another
kettle with unsalted water. When per-
fectly tender take out the meat and set
away to cool, as well as the strained
liquor. The next morning cut all the
meat in small bits, both pork and beef;
add the liquor the pig's feet were cooked
in; season with salt, pepper and a little
bit of celery salt or other seasoning
and pour in moulds. As soon as cold
they will be stiff and ready to slice into
delicate pieces. The gelatine in the pig's
feet is superior to aspic. Keep in a cool
place. The liquor that the beef is cooked
in may be seasoned for a delicious bouil-
lon.

Fricassee of Lamb With Baked Dumplings.—
Cut up into dice enough cold
lamb to make a quart. Season with
salt and pepper, put into a baking
dish and pour over it a sauce made in
this way: Put into a frying pan a gen-
erous tablespoonful of butter, and as
soon as melted add a tablespoon of flour.
Cook until golden brown, then pour
in little by little a scant pint of water.
When it boils up and thickens, season
with salt and pepper, pour over the
meat and set the dish in the oven.
While getting thoroughly hot, make
dumplings in the same way as for the
veal pot-pie, but instead of dropping
them on the meat with a spoon, roll
out and cut into tiny biscuits. Place
the biscuits on the meat, bake twelve
or fifteen minutes and serve at once.

Current Jelly Sauce.—An excellent
sauce to serve with either venison or
mutton is made with current jelly.
Cook one teaspoonful of minced onion
in a teaspoonful of flour and stir until
smooth, then add gradually a half-cup
of stalk, stirring all the time. As soon
as the sauce boils up, put in a half tea-
spoonful of salt, an eighth teaspoonful of
pepper, one teaspoonful of vinegar, one
clove, a small bay leaf, and a heaping
tablespoonful of current jelly. Simmer
five minutes, strain and serve.

Breast of Lamb With Tomato Sauce.—
This is a specially seasonable and de-
licious dish, whether broiled, fried or
pan broiled in a very hot oven. Get
three pounds breast of lamb and boil in
slightly salted water until tender enough
to slip out the bones. The next day
you can cut in individual helping or
leave whole, dip in crumbs again, sea-
son with salt and pepper and boil, fry
or pan broil in the oven. Serve with
tomato sauce.

Tomato Sauce.—Put a tablespoonful
of butter into a frying pan and as soon
as melted add a tablespoonful of flour.
When cooked until frothy, add two-
thirds of a cup of strained tomato com-
bined with a third cup of hot water,
two cloves, a small slice of onion, three
pepper corns and a half teaspoonful of
salt. Cook until smooth, then strain
over the meat.

**WHO KNOWS THIS FAMILY
OF SNELLS?**

Unless the descendants of John H.
Snell, who left Herkimer county and lo-
cated in some part of Kansas, are found
a sum of money which would comfort-
ably support a family for many years
will remain tied up in court. This money
was left to the family of John Snell by
Mary Ann Snell, late of this city, he be-
ing her brother. When Attorney M. G.
Bronner of Little Falls, N. Y., endeavor-
ed to find the descendants of John H.
Snell, he was unsuccessful. It was ascer-
tained that John H. Snell died some-
where in Kansas several years ago,
leaving two daughters, whose married
names are Margaret Hendrix and Ann
Flynn, and also two sons, whose given
names are unknown. By the laws of
New York state, Mr. Bronner was ob-
liged to deposit this money subject to
the order of the court where it will re-
main until the missing Snells are located.
If someone knows the whereabouts of
these Snells in Kansas anywhere, a small
fortune will come into the hands of their
descendants by communicating with Mr.
Bronner.

From The Evening Times, Little Falls,
N. Y.

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ingly low rates to intermediate points.
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creased inducements, and finally Mr.
Doyle agreed to write thirteen stories
for \$15,000, or about 60 cents a word.
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est ever paid for such work and does not
include the right to publish the stories
in book form. By special arrangement
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tures of The Star will be cut down or
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able set of stories. Practically the con-
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208 Passenger,	7:50 a. m.
Except Sundays	
204 "	4:12 a. m.
202 "	3:09 p. m.
216 Local Freight,	4:10 p. m.
Except Sundays	
TRAINS SOUTH	
203 Passenger,	12:59 a. m.
201 "	12:02 a. m.
207 "	7:50 p. m.
Except Sundays	
215 Local Freight,	7:30 a. m.
Except Sundays	

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for Emporia, and Colorado points.
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M. making connection at Winfield for
points in Oklahoma and Texas.
No. 203 runs to Wellington, Kansas,
making connection at Winfield for points
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No. 202 makes connection at Ottawa
with through train for California.
Makes connection at Kansas City for all
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